

# DINNERLY



## Feed A Crowd: Pork Spag Bol

Same Meal Price, More Servings!



30 minutes



2 Servings

Want extra bang for your buck? Serve up more with our Feed A Crowd recipes. We've used the same amount of meat but added more hearty ingredients like filling carbs and veggies to satisfy hungry tummies. If you're on a 2-person plan, these recipes make 4 portions; on a 4-person plan, they make 8 portions.



## WHAT WE SEND

- 2 carrots
- 50g parmesan <sup>7</sup>
- pork mince
- 10g mint and rosemary seasoning <sup>6,17</sup>
- 2 x 200g tomato passata
- 500g spaghetti <sup>1</sup>

\* The remainder of this ingredient won't be used in this recipe.

## WHAT YOU NEED

- 2 garlic cloves
- 2 tsp olive oil
- 2 tbs tomato paste
- 1 tsp sugar

## TOOLS

- large saucepan
- fine grater
- large deep frypan

Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Gluten (1), Soy (6), Milk (7), Sulphites (17).  
May contain traces of other allergens.

## NUTRITION PER SERVING

Energy 615kcal, Fat 15.7g, Carbs 82.3g,  
Proteins 32.1g



### 1. Prep ingredients

Bring a large saucepan of salted water to the boil for the spaghetti. Peel the **carrots** and finely chop. Crush or finely chop **2 garlic cloves**. Finely grate the **parmesan**.



### 2. Brown pork mince

Heat **2 tsp olive oil** in a large deep frypan over medium heat. Cook the **carrot**, stirring occasionally, for 3 mins or until softened. Increase the heat to high and cook the **pork mince**, breaking up the lumps with a spoon, for 3-4 mins until browned. Add the **garlic, mint and rosemary seasoning** and **2 tbs tomato paste** and cook, stirring, for 1 min or until fragrant.



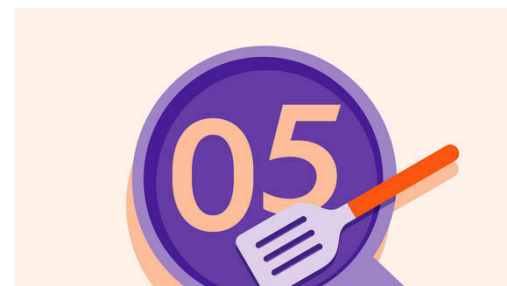
### 3. Simmer bolognese

Add the **passata**, **1 tsp sugar** (see Feed A Crowd) and **375ml (1½ cups) water** to the pork mixture and bring to the boil. Reduce the heat to medium and cook, stirring occasionally, for 10-12 mins until slightly thickened. Taste, then season with **salt and pepper**. Remove the pan from the heat.



### 4. Cook spaghetti

Meanwhile, cook **three-quarters of the spaghetti\*** in the pan of boiling water for 8 mins or until al dente. Drain.



### 5. Serve up

Divide the **spaghetti** and **bolognese** among bowls, scatter over the **parmesan** and enjoy!



### 6. Feed A Crowd

Adding a little sugar to the sauce helps to balance the acidity of the tomato passata. If you prefer, you can leave the sugar out.